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INSTALLATION AND SERVICE MANUAL

FOR

LANCER ICE COOLED DISPENSER

SERIES 2300 -- DROP IN
SERIES 2400 -- FREE STANDING

This manual supersedes Installation and Service Manual, 28-0058/02, dated 10/17/97



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SPECIFICATIONS

DIMENSION

| | | |
|-----------------------|-----------------------|-----------------------|
| Cabinet | 23 inches x 23 inches | (58.42 cm x 58.42 cm) |
| Rim | 25 inches x 25 inches | (63.50 cm x 63.50 cm) |
| Height (without legs) | 18 inches (45.72 cm) | above counter |
| | 18 inches (45.72 cm) | below counter |

WEIGHT

| | | |
|-----------|------------|------------|
| Shipping | 130 pounds | (59.09 kg) |
| Empty | 106 pounds | (48.18 kg) |
| Operating | 206 pounds | (93.64 kg) |

| | | |
|-------------------------|------------|------------|
| ICE BIN CAPACITY | 100 pounds | (45.46 kg) |
|-------------------------|------------|------------|

CAUTION

POURING HOT WATER INTO DRAIN MAY CAUSE THE DRAIN TUBE TO COLLAPSE. ALLOW ONLY LUKEWARM OR COLD WATER TO ENTER DRAIN TUBE.

POURING COFFEE, TEA, AND LIKE SUBSTANCES INTO DRAIN MAY CAUSE THE DRAIN TUBE TO BECOME CLOGGED WITH COFFEE OR TEA GROUNDS, OR OTHER SOLID PARTICLES.

1. INSTALLATION OF LANCER ICE COOLED DISPENSER

1.1 RECEIVING

Each unit is completely tested under operating conditions and thoroughly inspected before shipment. At the time of shipment, the carrier accepts the unit, and any claim(s) for damage must be made with the carrier. Upon receiving units from the delivering carrier, carefully inspect carton for visible indication(s) of damage. If damage exists, have carrier note same on bill of lading and file a claim with the carrier.

1.2 UNPACKING

- A. The Lancer ice cooled dispenser is shipped in a corrugated shipping carton.
- B. Remove the corrugated shipping carton from the unit.
- C. Remove parts from the ice compartment.
- D. Inspect unit and parts for concealed damage(s). If damage exists, notify delivering carrier and file claim against same.

1.3 SELECTING A COUNTER LOCATION

- A. Select a counter location which is close to a properly grounded electrical outlet, and a water supply that meets the requirements specified in Section 1.4 below.
- B. Counter location must be able to safely support a minimum 225 pounds (102.3 kg) after counter cutout is made.

1.4 WATER SUPPLY

CAUTION

FAILURE TO LIMIT WATER PRESSURE TO 50 PSI WILL RESULT IN IMPROPER PERFORMANCE OF THE DISPENSER.

- A. An adequate potable water supply must be provided. The water supply line must be at least a 3/8 inches (9.525 mm) pipe with a minimum of 20 PSI line pressure, but not exceeding a maximum of 50 PSI. Water pressure exceeding 50 PSI must be reduced to 50 PSI with a pressure regulator.

CAUTION

A FILTER IN THE WATER LINE MUST BE USED IF THE WATER SUPPLY CONTAINS ANY APPRECIABLE AMOUNT OF SILT, SAND, OR ANY OTHER DEBRIS. FAILURE TO DO SO CAN RESULT IN EQUIPMENT DAMAGE.

- B. The Carbonator Pump is equipped with a Strainer and a Tee on the outlet side for a plain water Valve (if required), but a water supply containing any appreciable quantity of silt, fine sand, or other debris requires a Filter ahead of the Unit. The Filter cartridge must be cleaned periodically, depending upon the condition of the water. Failure to do so may starve the Pump and cause it to burn out; thereby, voiding the equipment warranty

1.5 ELECTRICAL SUPPLY

WARNING

THE POWER SUPPLY MUST BE PROPERLY ELECTRICALLY GROUNDED TO AVOID POSSIBLE ELECTRICAL SHOCK OR SERIOUS INJURY TO THE OPERATOR. THE POWER CORD IS PROVIDED WITH A THREE PRONG GROUNDED PLUG. IF A THREE-HOLE GROUNDED ELECTRICAL OUTLET IS NOT AVAILABLE, USE AN APPROVED METHOD TO GROUND THE UNIT.

- A. A standard 15 AMP, 110 VAC, 60 Hz, single phase electrical power outlet with a ground connector should be provided for the operation of the unit

1.6 SYRUP CONTAINERS

- A. When the unit is used in the Coca-Cola Company installations, the syrup containers are to be attached as outlined in the appropriate Coca-Cola Company Service Manual.
- B. For other installations, the syrup containers, sold as an accessory, are stainless steel with a capacity of five gallons. They are equipped with a CO₂ gas quick disconnect fitting and a syrup

quick disconnect fitting. The standard syrup outlet is a 1/4 inch (6.350 mm) male flare (MF). A low pressure regulator manifold (an accessory) may be mounted on the wall above the syrup tanks.

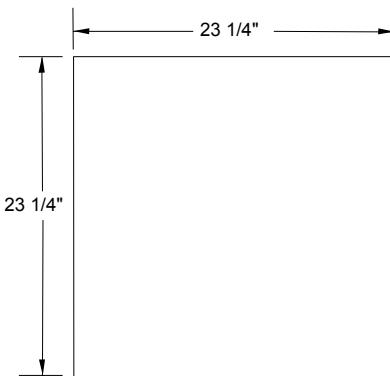
C. The inlets on the unit, located on the left side of the machine, are tagged or coded to the proper valves. When making the connection to these inlets, provide a good, tight, leak-free joint to prevent twisting the tubing.

1.7 INSTALLATION OF THE UNIT

A. Inspect the counter location where the unit is to be installed. Verify that the counter is strong enough to safely support a 225 pounds (102.3 kg) load, after the cutout for the unit is made.
B. Verify that the unit will fit in the desired location. See Figure 1 for the counter cutout for the unit.

NOTE

Remember that the unit can extend up to 23 inches (58.42 cm) below the counter, including the shipping risers, which Lancer recommends be left attached to the unit. Should the dispenser ever require removal, the shipping risers will protect the inlet tubes from being damaged.



Counter Cutout for dispenser

Figure 1

C. After the counter cutout is complete, the unit may be lowered into the counter.

1.8 CONNECTION OF THE UNIT

A. Position the CO₂ gas tank in location. Assemble high pressure regulator to CO₂ gas tank and run jumper line to low pressure regulator.
B. Attach the CO₂ gas line to the carbonator by attaching the line from the high pressure regulator to the single check valve marked "gas" on top of the carbonator tank. The setting of the high pressure CO₂ gas regulator should be 90 PSI to 110 PSI.

CAUTION

DO NOT TURN ON THE CO₂ AT THIS TIME.

C. Position the syrup tanks in the desired location. Attach the CO₂ gas lines leading from the low pressure regulator to these tanks.
D. Connect syrup lines from tanks to the appropriate inlets at the right front of the unit. The syrup inlets are identified.

CAUTION

A FILTER IN THE WATER LINE MUST BE USED IF THE WATER SUPPLY CONTAINS ANY APPRECIABLE AMOUNT OF SILT, SAND, OR ANY OTHER DEBRIS. FAILURE TO DO SO CAN RESULT IN EQUIPMENT DAMAGE.

E. Mount the water filter assembly (if used) and water regulator in a convenient location.

CAUTION

FAILURE TO LIMIT WATER PRESSURE TO 50 PSI WILL RESULT IN IMPROPER PERFORMANCE OF THE DISPENSER.

F. Connect water inlet line to water regulator, to water filter, and then to the water inlet of the

carbonator pump on the carbonator.

- G. Provide a suitable drain in the plumbing system and attach the one (1) inch (2.54 cm) diameter schedule 40 PVC drains to it. The drip pan drainage outlet is located at the center rear of the unit. The ice water drainage outlet is located at the right front of the unit.
- H. Be sure to place the ice trap in the drain outlet inside the ice bin **before** filling the cabinet with ice. This device holds the ice away from the drain outlet, allowing the ice water to drain properly.

WARNING

THE POWER SUPPLY MUST BE PROPERLY ELECTRICALLY GROUNDED TO AVOID POSSIBLE ELECTRICAL SHOCK OR SERIOUS INJURY TO THE OPERATOR. THE POWER CORD IS PROVIDED WITH A THREE PRONG GROUNDED PLUG. IF A THREE-HOLE GROUNDED ELECTRICAL OUTLET IS NOT AVAILABLE, USE AN APPROVED METHOD TO GROUND THE UNIT.

- I. Plug in the transformer box to a standard 15 AMP, 110 VAC, single phase outlet. The unit will internally convert the 110 VAC to 24 VAC.

1.9 START UP

- A. After all connections to water, CO₂ gas, electrical power, and syrup containers are made, check for leaks.
- B. Be sure syrup tanks contain syrup.

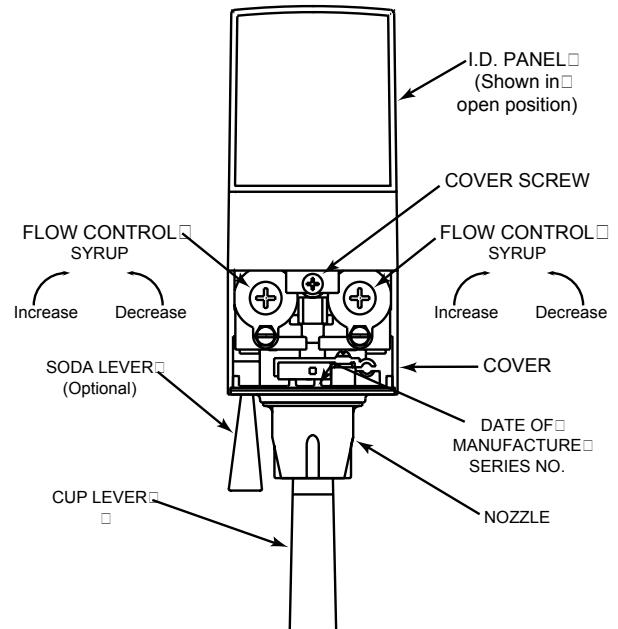
CAUTION

DO NOT OPERATE CARBONATOR PUMP WITH WATER SUPPLY SHUT OFF.

- C. Turn on water; open the pressure relief valve on the carbonator tank by lifting the wire ring or flipping lever, and hold it open until water flows from the relief valve. Close the relief valve and turn on the CO₂ gas and electrical power in that order.
- D. To fill all lines with water, cycle the carbonator several times by operating the dispensing valves.
 1. A low pressure gas regulator controls the flow of syrup to each dispensing valve. For proper operation of the valves, the pressure regulator should be set so that 40 PSI is at the backblock of the valve.
 2. For diet type syrup, the tank pressures should be set at 10 PSI (or as recommended by the syrup supplier). Additional pressure may be necessary, depending on the distance from the syrup tank to the unit.
- E. The unit should now be filled with ice cubes to the level of the door opening.

1.10 ADJUSTING WATER FLOW

- A. The water flow can be adjusted to either 1.25 ounces/second (37 ml/sec) or 2.50 ounces/second (74 ml/sec) on all dispensing valves, using the following procedure.
- B. The unit should have ice on cold plate for a least one hour before you attempt to brix the valves. The drink temperature should be no higher than 40°F (4.4°C) when the ratio is set. This is done after the unit has ice in the ice bin.
- C. Slide the ID panel UP, until the flow controls are exposed (see Figure 2).
- D. Remove nozzle by twisting counter clockwise and pulling down.
- E. Remove diffuser by pulling down.



Valve Adjustments
Figure 2

- F. Install Lancer (yellow) syrup separator (PN 54-0031) in place of nozzle.
- G. Activate dispensing valve to fill separator syrup tube.
- H. Hold a Lancer brix cup under the syrup separator and dispense water and syrup into cup for four (4) seconds. Divide number of ounces (ml) of water in cup by four (4) to determine water flow rate per second.
- I. To obtain the proper flow, use a screwdriver to adjust water flow control (see Figure 2).
- J. Repeat process for each valve.

1.11 ADJUSTING WATER TO SYRUP RATIO (BRIX)

- A. Hold the Lancer brix cup under the syrup separator and activate valve. Check ratio (brix).
- B. To obtain the proper ratio, use screwdriver to adjust syrup flow control (see Figure 2).
- C. Remove syrup separator.
- D. Install diffuser and nozzle.
- E. Slide ID panel DOWN.
- F. Repeat process for each valve.

NOTE

In all cases of reassembly of valves involving o-rings, be sure the o-ring is lubricated with an FDA approved lubricant or water to prevent leakage or damage to the o-ring.

1.12 REPLENISHING SYRUP SUPPLY (5 GALLON TANKS)

- A. To add syrup to a tank after the system is in operation, the following procedure should be used.
 - 1. Shut off CO₂ gas supply system to syrup tanks.
 - 2. Snap off the self-sealing quick-coupler and allow gas in syrup tank to escape by pulling the outer shell of the quick-coupler toward the flexible line and allowing the whole connection to pull free.

WARNING

TO AVOID POSSIBLE PERSONAL INJURY OR PROPERTY DAMAGE, DO NOT ATTEMPT TO REMOVE SYRUP TANK COVER UNTIL CO₂ PRESSURE HAS BEEN RELEASED FROM TANK.

- 3. Remove the cover by pulling upward on the hinged locking bar.
- 4. Fill tank with appropriate syrup, leaving one (1) inch (2.54 cm) of space for CO₂ gas.
- 5. Replace locking cover insuring that the cover and cover gasket are properly aligned.
- 6. Snap on quick-coupler and lock it securely in place. Turn CO₂ gas pressure ON. When properly connected, the gas will automatically enter the tank with an audible noise.

2. RECOMMENDED SERVICE AND MAINTENANCE

2.1 SCHEDULED

- A. Daily – See Section 2.5 for daily cleaning.
- B. Monthly – See Section 2.6 for monthly cleaning.
- C. Periodic Sanitizing - See sections 2.2, 2.3, and 2.4 for sanitizing requirements.
- D. As Needed - Keep exterior surfaces (to include drip tray and cup rest) of dispenser cleaned with damp, clean cloth.

2.2 CLEANING AND SANITIZING SYSTEMS

A. General Information

- (1) Lancer equipment (new or reconditioned) is shipped from the factory cleaned and sanitized in accordance with NSF guidelines. The operator of the equipment must provide continuous maintenance as required by this manual and/or state and local health department guidelines to ensure proper operation and sanitation requirements are maintained.

NOTE

The cleaning and sanitizing procedures provided herein pertain to the Lancer equipment identified by this manual. If other equipment is being cleaned, follow the guidelines established for that equipment.

(2) Cleaning and sanitizing should be accomplished only by trained personnel. Sanitary gloves are to be used during cleaning and sanitizing operations. *Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.*

IMPORTANT

Water lines are not to be disconnected during the cleaning and sanitizing of syrup lines to avoid contamination.

(3) Recommended Preparation of Cleaning Solutions.

(a) Cleaning solutions (for example, Ivory Liquid, Calgon, etc.) mixed with clean, potable water at a temperature of 90 to 110 degrees Fahrenheit should be used to clean equipment. The mixture ratio, using Ivory Liquid, is one (1) ounce of cleanser to two (2) gallons of water. A minimum of four (4) gallons of cleaning mixture should be prepared.

NOTE

Extended lengths of product lines may require that an additional volume of solution be prepared.

(b) Any equivalent cleanser may be used as long as it provides a caustic based, non-perfumed, easily rinsed mixture containing at least two (2) percent sodium hydroxide (NaOH).

(4) Recommended Preparation of Sanitizing Solutions.

(a) Sanitizing solutions should be prepared in accordance with the manufacturer's written recommendations and safety guidelines. Follow manufacturer's requirements so that the solution provides 200 parts per million (PPM) available chlorine at a temperature of 90°F to 120°F. A minimum of four (4) gallons of sanitizing solution should be prepared.

NOTE

Extended lengths of product lines may require that an additional volume of solution be prepared.

(b) Any sanitizing solution may be used as long as it is prepared in accordance with the manufacturer's written recommendations and safety guidelines, and provides 200 parts per million (PPM) available chlorine.

2.3 CLEANING AND SANITIZING FIGAL SYSTEMS

- A. Remove all ice from ice bin by melting with hot water.
- B. Remove quick disconnect from syrup tank.

CAUTION

DO NOT USE A WIRE BRUSH TO CLEAN VALVES.

- C. Using a clean plastic bristle brush and a detergent soap solution prepared in accordance with the instructions in Section 2.2, scrub both valves of the disconnect. Rinse with clean, potable water.
- D. Using a mechanical spray bottle and a sanitizing solution prepared in accordance with the instructions in Section 2.2, spray both halves of the quick disconnects. Allow to air dry.

NOTE

Please note that a fresh water rinse cannot follow sanitization of equipment. Purge only with the end use product. This is an NSF requirement.

- E. Connect syrup line to a syrup tank filled with clean, potable, room temperature water. Connect CO₂ supply hose to tank and pressurize.
- F. Place waste container under applicable dispensing valve. Activate valve until water is dispensed. Flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of residual product.

NOTE

Extended lengths of product lines may require additional time for flushing and rinsing lines.

WARNING

TO AVOID POSSIBLE PERSONAL INJURY OR PROPERTY DAMAGE, DO NOT ATTEMPT TO REMOVE SYRUP TANK COVER UNTIL CO₂ PRESSURE HAS BEEN RELEASED FROM TANK.

- G. Disconnect CO₂ supply hose from the water filled syrup tank.
- H. Prepare cleaning solution as described in Section 2.2 above. Fill a tank with cleaning solution. Connect syrup line to the tank. Connect CO₂ supply hose to tank and pressurize.
- I. Place waste container under applicable dispensing valve. Activate valve and draw cleaning solution through lines for a minimum of 60 seconds. This will ensure line is flushed and filled with cleaning solution. Allow line to stand for at least 30 minutes.

NOTE

Extended lengths of product lines may require additional time for flushing and filling lines.

- J. Disconnect CO₂ supply hose from the tank.
- K. Connect syrup line to a tank filled with clean, potable, water at a temperature of 90 to 110°F. Connect CO₂ supply hose to tank and pressurize.
- L. Place waste container under applicable dispensing valve. Activate valve to flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of cleaning solution. Continue rinsing until testing with phenolphthalein shows that the rinse water is free of residual detergent.
- M. Disconnect CO₂ supply hose from the tank.
- N. Fill a tank with sanitizing solution. Connect syrup line to the tank. Connect CO₂ supply hose to tank and pressurize.
- O. Remove dispensing valve nozzle (twist and pull down) and pull out center mixing baffle. Using a plastic bristle brush and detergent soap solution scrub the nozzle, mixing baffle, bottom of dispensing valve, and cup lever. Rinse with clean water.
- P. Reassemble mixing baffle and nozzle.
- Q. Place waste container under applicable dispensing valve. Activate valve and draw sanitizing solution through line for a minimum of 60 seconds. This will ensure line is flushed and filled with sanitizing solution. Allow line to stand for at least 30 minutes.
- R. Disconnect CO₂ supply hose from the tank.
- S. Reconnect syrup lines to syrup containers (for example, quick disconnects, figal containers, etc.) and ready unit for operation.

WARNING

FLUSH SANITIZING SOLUTION FROM SYRUP SYSTEMS AS INSTRUCTED. RESIDUAL SANITIZING SOLUTION LEFT IN SYSTEM COULD CREATE A HEALTH HAZARD.

- T. Draw drinks and refill lines with end product to flush sanitizing solution from the dispenser.

NOTE

Please note that a fresh water rinse cannot follow sanitization of equipment. Purge only with the end use product. *This is an NSF requirement.*

- U. Test dispenser in normal manner for proper operation. Taste dispensed product to ensure there is no off-taste. If off-taste is found, additional flushing of syrup system may be required.
- V. Repeat cleaning, rinsing, and sanitizing procedures for each valve/syrup circuit.
- W. Clean exterior of unit as instructed in Section 2.6.
- X. Using a spray bottle of sanitizing solution, spray the underside of all dispenser valves, valve spouts and cup levers. Allow to air dry.

NOTE

Thoroughly rinse inside and outside of syrup tank that was used for sanitizing solution with plain water to remove all solution residue.

- Y. Fill ice bin with ice. Install ice bin cover on unit.

2.4 CLEANING AND SANITIZING BAG-IN-BOX (BIB) SYSTEMS

- A. Disconnect syrup quick disconnect coupling from syrup packages and connect coupling to a bag

- B. valve removed from an empty Bag-in-Box package.
- C. Place end of syrup inlet line, with bag valve attached, in a clean container filled with clean, potable, room temperature water.
- C. Place waste container under applicable dispensing valve. Activate valve until water is dispensed. Flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of residual product.

NOTE

Extended lengths of product lines may require additional time for flushing and rinsing lines.

- D. Prepare cleaning solution as described in Section 2.2 above. Place end of syrup inlet line in container filled with cleaning solution.
- E. Place waste container under applicable dispensing valve. Activate valve and draw cleaning solution through lines for a minimum of 60 seconds. This will ensure line is flushed and filled with cleaning solution. Allow line to stand for at least 30 minutes.
- F. Place end of syrup inlet line in a clean container filled with clean, potable, water at a temperature of 90 to 110°F.
- G. Place waste container under applicable dispensing valve. Activate valve to flush and rinse line and fittings for a minimum of 60 seconds to remove all traces of cleaning solution. Continue rinsing until testing with phenolphthalein shows that the rinse water is free of residual detergent.
- H. Prepare sanitizing solution as described in Section 2.2 above. Place end of syrup inlet line in container filled with sanitizing solution which has been prepared.
- I. Activate valve and draw sanitizing solution through line for a minimum of 60 seconds. This will ensure line is flushed and filled with sanitizing solution. Allow line to stand for at least 30 minutes.
- J. Remove bag valve from quick disconnect coupling and reconnect syrup inlet line to syrup package. Ready unit for operation.

WARNING

FLUSH SANITIZING SOLUTION FROM SYRUP SYSTEMS AS INSTRUCTED. RESIDUAL SANITIZING SOLUTION LEFT IN SYSTEM COULD CREATE A HEALTH HAZARD.

- K. Draw drinks and refill lines with end product to flush sanitizing solution from the dispenser.

NOTE

Please note that a fresh water rinse cannot follow sanitization of equipment. Purge only with the end use product. *This is an NSF requirement.*

- L. Test dispenser in normal manner for proper operation. Taste dispensed product to ensure there is no off-taste. If off-taste is found, additional flushing of syrup system may be required.
- M. Repeat cleaning, rinsing, and sanitizing procedures for each valve circuit.

2.5 VALVES

- A. Valves may be cleaned and sanitized (see preparation in Section 2.2) in the same manner.
 - 1. Remove cover and disconnect power so the valve will not be activated during the cleaning procedure. Remove nozzle and diffuser. Wash these parts in cleaning solution; then immerse them in a bath of sanitizing solution for 15 minutes.
 - 2. Visually inspect around nozzle area for syrup residue. This area may be cleaned with warm water and cloth or with the nozzle brush supplied. Wipe off dispensing lever.
 - 3. Wearing sanitary gloves, remove, drain and air dry the nozzle and diffuser.
 - 4. Wearing sanitary gloves, replace diffuser, twist nozzle in place.
 - 5. Connect power and replace cover. Valve is ready for operation.

2.6 ICE BIN COMPARTMENT ON ALL ICE CHESTS

- A. The ice bin compartment of the dispenser should be thoroughly cleaned and sanitized at least once every month. Use the following procedure.
- B. Prepare cleaning solution and sanitizing solution in accordance with Section 2.2.
- C. Using the cleaning solution and a clean soft cloth, wash down the sides of the ice bin and the surface of the aluminum casting.

- D. Using clean, potable water, thoroughly rinse away the cleaning solution from the sides and surface of the casting.
- E. Using plastic sanitary gloves, soak a white cotton gauze cleaning rag in the sanitizing solution and wipe all surfaces in the ice compartment.

NOTE

Please note that a fresh water rinse cannot follow sanitization of equipment. Purge only with the end use product. *This is an NSF requirement.*

- F. Sanitizing of the ice compartment is complete. Refill with ice.

3. TROUBLESHOOTING

| <u>TROUBLE</u> | <u>CAUSE</u> | <u>REMEDY</u> |
|-----------------------|---------------------|----------------------|
|-----------------------|---------------------|----------------------|

CAUTION

POURING **HOT** WATER INTO DRAIN MAY CAUSE THE DRAIN TUBE TO COLLAPSE. ALLOW ONLY LUKEWARM OR COLD WATER TO ENTER DRAIN TUBE.

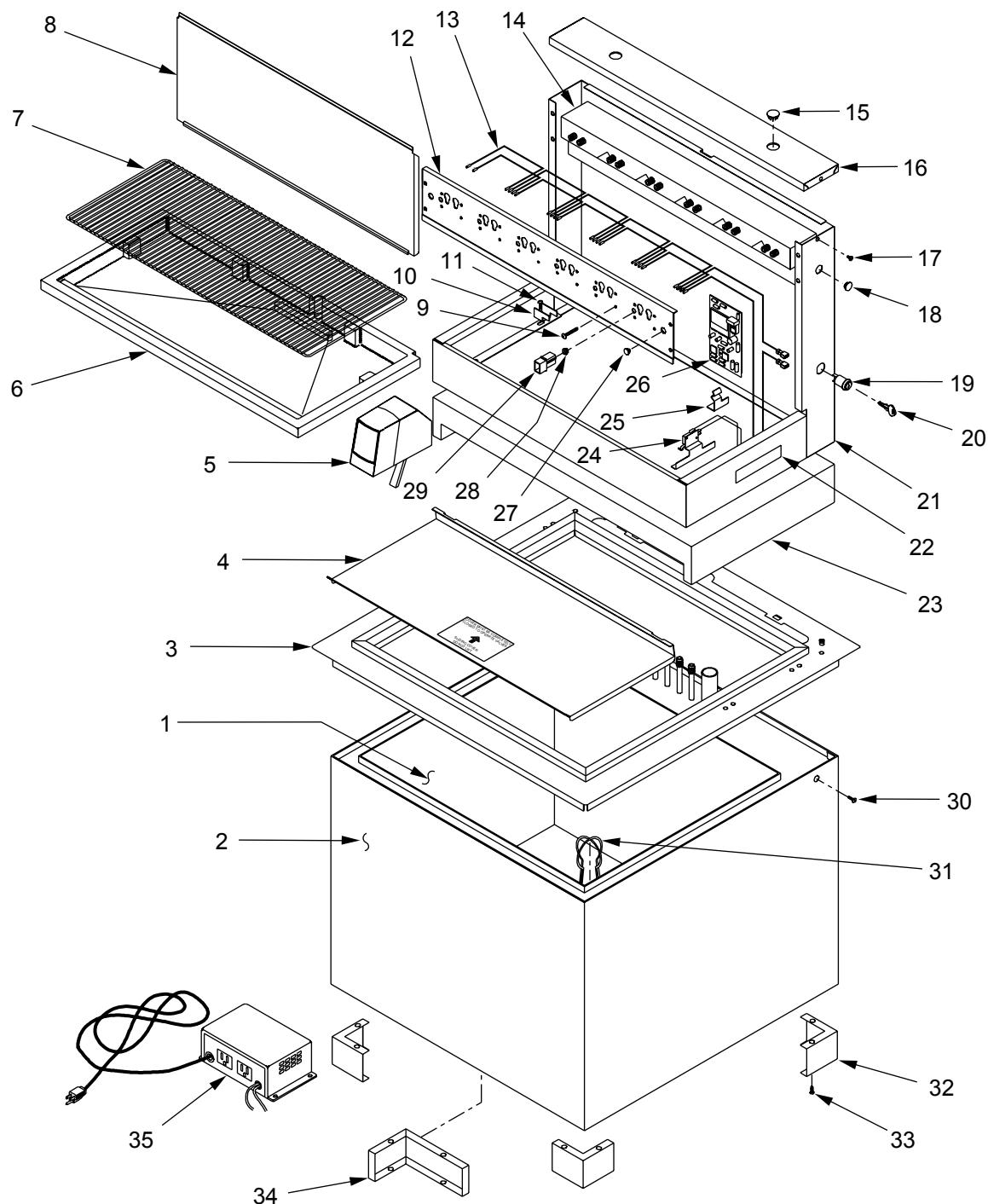
POURING COFFEE, TEA, AND LIKE SUBSTANCES INTO DRAIN MAY CAUSE THE DRAIN TUBE TO BECOME CLOGGED WITH COFFEE OR TEA GROUNDS, OR OTHER SOLID PARTICLES.

| | | |
|----------------------------|---|--|
| 3.1 No carbonation. | <ul style="list-style-type: none"> A. Carbonator motor not running. B. Absence of CO₂ gas. C. Gas only from valves. D. Carbonator tank air bound. E. CO₂ gas pressure below 90 PSI. F. Carbonator motor running continuously. | <ul style="list-style-type: none"> A. Check power supply. Be sure toggle switch is in ON position. B. Replace with full tank of CO₂ gas. C. Check for power failure. Check fuses. Clean strainer on pump. D. Relieve gas pressure in tank by pulling ring on safety relief valve until water spurts out. E. Reset high pressure CO₂ gas regulator to 90-110 PSI. Change CO₂ tank if required. F. Check switch on carbonator. Check water in check valve for blockage. Check carbonator control. Check carbonator pump for efficiency. |
| 3.2 Noisy Carbonator Pump. | <ul style="list-style-type: none"> A. Insufficient water supply or water leak, allowing air to be pulled into pump. B. Loose pump coupling. | <ul style="list-style-type: none"> A. Provide adequate water supply. Check strainer for Cleanliness. B. Tighten set screw on pump coupling. |
| 3.3 Off taste in soda. | <ul style="list-style-type: none"> A. Leaking water check valve, allowing carbonated water to back into supply line. | <ul style="list-style-type: none"> A. Dismantle and clean check valve. Replace O-Ring, if torn or distorted. |
| 3.4 Valves inoperable. | <ul style="list-style-type: none"> A. Loss of power. | <ul style="list-style-type: none"> A. Check power supply to see if plugged in. Check transformer circuit breaker. Check main power circuit breaker, 110V. |

NOTES

4. ILLUSTRATIONS, PARTS LISTINGS, AND WIRING DIAGRAMS

4.1 SERIES 2300 DROP-IN

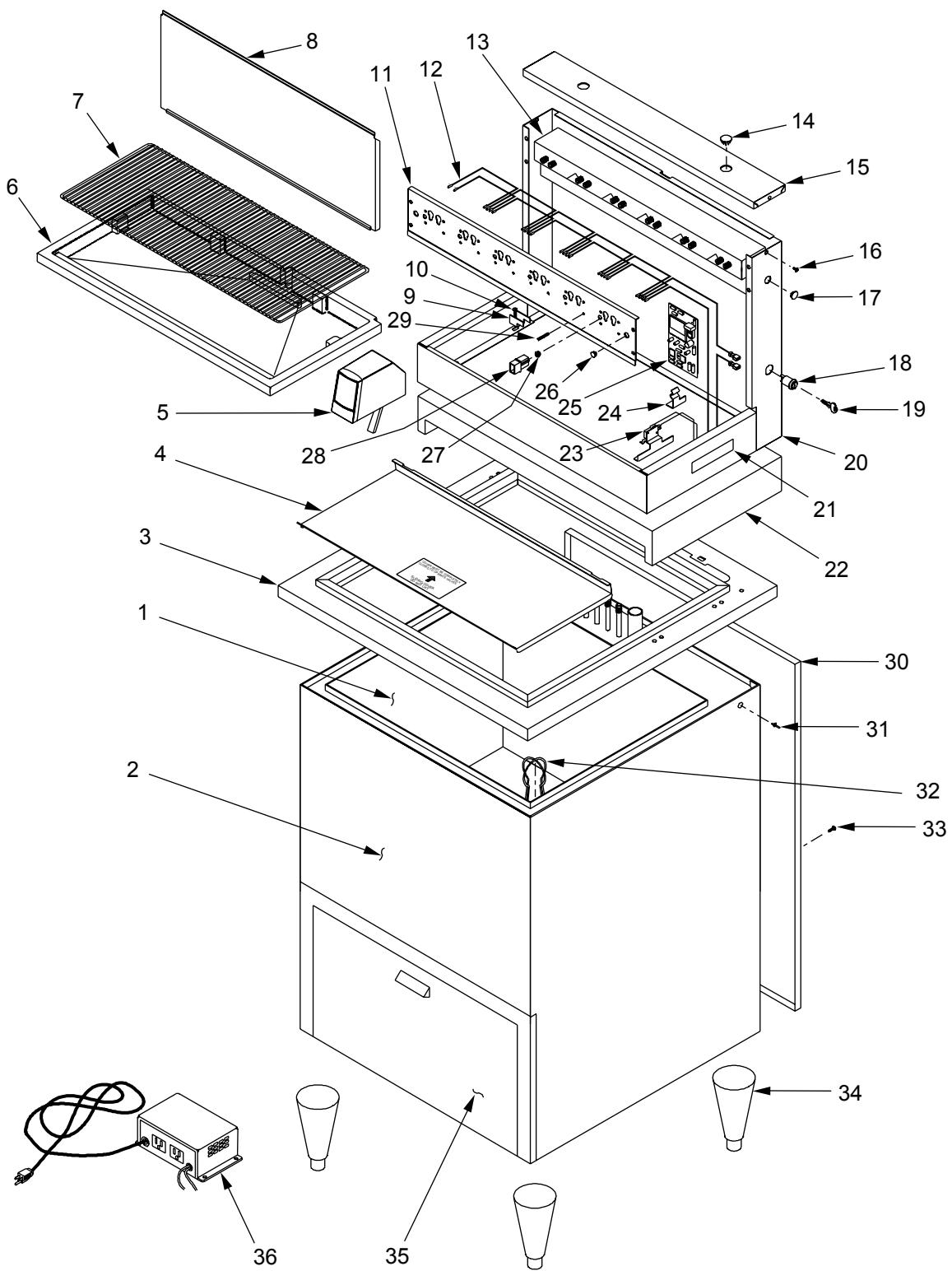


4.1 SERIES 2300 DROP-IN (CONTINUED)

ITEM PART NO. DESCRIPTION

| | | |
|----|------------|---|
| 1 | 42-0035 | Tank Assy, High Performance |
| - | 42-0036 | Tank Assy, Standard Performance |
| 2 | 30-5473/03 | Tank Wrapper |
| 3 | 51-1236/01 | Rim Assy |
| 4 | 30-7140 | Lid, Ice Bin |
| 5 | 19-0077 | LEV® |
| - | 19-0078 | LEV® with Soda Lever |
| 6 | 05-1074/01 | Drip Tray |
| 7 | 23-0797/02 | Cup Rest |
| 8 | 30-5424 | Splash Plate |
| 9 | 04-0459 | Screw, 10 - 32 X 1.000 (for LEV® only) |
| 10 | 30-6052 | Door Stop |
| 11 | 04-1028 | Screw, 10 - 32 X 0.375 |
| 12 | 51-5089/01 | Faucet Plate (5 Valve Stainless Steel) |
| - | 51-5088/01 | Faucet Plate (6 Valve Stainless Steel) |
| 13 | 52-0828/03 | Wire Harness Assy. (5 Valve) |
| - | 52-0827/03 | Wire Harness Assy. (6 Valve) |
| 14 | 48-0776 | Foamed Manifold (5 Valve, 4-1) |
| - | 48-0767 | Foamed Manifold (6 Valve, 5-1) |
| - | 48-0851 | Foamed Manifold (5 Valve, 2-1-2) |
| - | 48-0850 | Foamed Manifold (6 Valve, 3-1-2) |
| 15 | 07-0360 | Plug |
| 16 | 30-5986 | Tower Cap |
| 17 | 04-0148 | Screw, 10 - 32 X 0.250 |
| 18 | 07-0555 | Plug |
| 19 | 12-0097 | Key Lock Switch Assy |
| 20 | 81-0126 | Key |
| 21 | 51-5161/01 | Tower Body (Stainless Steel) |
| 22 | 06-0645-05 | Nameplate (5 Valve) |
| - | 06-0645-06 | Nameplate (6 Valve) |
| 23 | 51-5541 | Base Assy. |
| 24 | 82-1490 | Switch Bracket Assy |
| 25 | 30-7004 | Wire Clip |
| 26 | 82-1094 | Casual Drink Device |
| 27 | 07-0556 | Plug |
| 28 | 13-0015 | Bushing |
| 29 | 11-0015 | Housing Socket |
| 30 | 04-0072 | Rivet |
| 31 | 23-0862 | Wire Drain Assy |
| 32 | 30-0294 | Shipping Riser |
| 33 | 04-0510 | Screw, 8 - 18 X 0.500 |
| 34 | 30-5151 | Shipping Riser, Large |
| 35 | 82-1103 | Transformer Assy |

4.2 SERIES 2400 FREE-STANDING

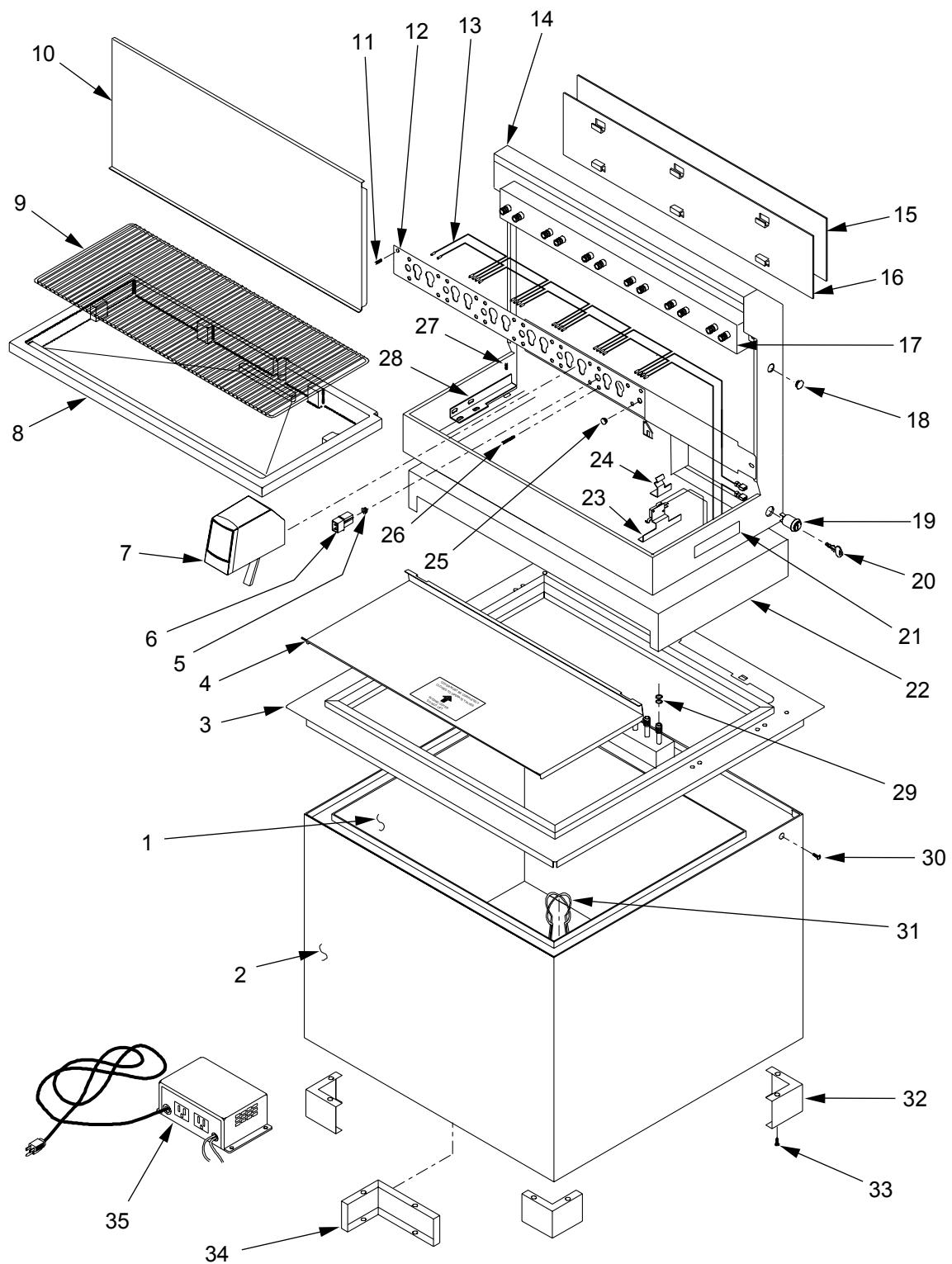


4.2 SERIES 2400 FREE-STANDING

ITEM PART NO. DESCRIPTION

| | | |
|----|------------|--|
| 1 | 42-0035 | Tank Assy, High Performance |
| - | 42-0036 | Tank Assy, Standard Performance |
| 2 | 51-0641/02 | Tank Wrapper |
| 3 | 51-5227/02 | Rim Assy |
| 4 | 30-7140 | Lid, Ice Bin |
| 5 | 19-0077 | LEV® |
| - | 19-0078 | LEV® with Soda Lever |
| 6 | 05-1074/01 | Drip Tray |
| 7 | 23-0797/02 | Cup Rest |
| 8 | 30-5424 | Splash Plate |
| 9 | 30-6052 | Door Stop |
| 10 | 04-1028 | Screw, 10 - 32 X 0.375 |
| 11 | 51-5089/01 | Faucet Plate (5 Valve Stainless Steel) |
| - | 51-5088/01 | Faucet Plate (6 Valve Stainless Steel) |
| 12 | 52-0828/03 | Wire Harness Assy. (5 Valve) |
| - | 52-0827/03 | Wire Harness Assy. (6 Valve) |
| 13 | 48-0776 | Foamed Manifold (5 Valve, 4-1) |
| - | 48-0767 | Foamed Manifold (6 Valve, 5-1) |
| - | 48-0851 | Foamed Manifold (5 Valve, 2-1-2) |
| - | 48-0850 | Foamed Manifold (6 Valve, 3-1-2) |
| 14 | 07-0360 | Plug |
| 15 | 30-5986 | Tower Cap |
| 16 | 04-0148 | Screw, 10 -32 X 0.250 |
| 17 | 07-0555 | Plug |
| 18 | 12-0097 | Key Lock Switch Assy |
| 19 | 81-0126 | Key |
| 20 | 51-5161/01 | Tower Body (Stainless Steel) |
| 21 | 06-0645-05 | Nameplate (5 Valve) |
| - | 06-0645-06 | Nameplate (6 Valve) |
| 22 | 51-5541 | Base Assy |
| 23 | 82-1490 | Switch Bracket Assy |
| 24 | 30-7004 | Wire Clip |
| 25 | 82-1094 | Casual Drink Device |
| 26 | 07-0556 | Plug |
| 27 | 13-0015 | Bushing |
| 28 | 11-0015 | Housing Socket |
| 29 | 04-0459 | Screw, 10 - 32 X 1.000 (for LEV® only) |
| 30 | 30-6200 | Back Access Door |
| 31 | 04-0072 | Rivet |
| 32 | 23-0862 | Wire Drain Assy |
| 33 | 04-0608 | Screw, 10 - 32 X 1.500 |
| 34 | 81-0011 | Legs |
| 35 | 30-0797/01 | Front Access Door |
| 36 | 82-1103 | Transformer Assy |

4.3 SERIES 2300 DROP-IN WITH PLUG IN TOWERS

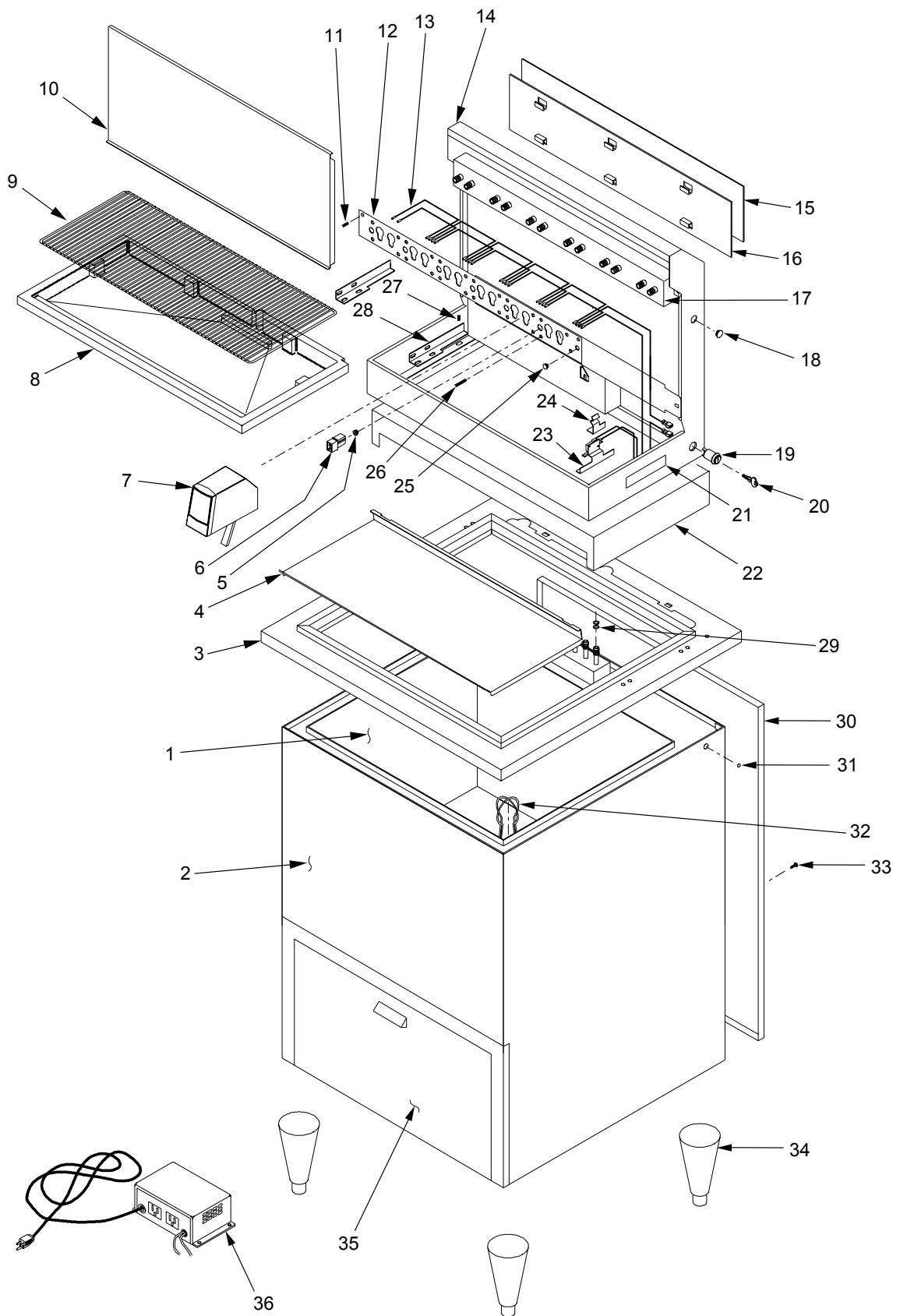


4.3 SERIES 2300 DROP-IN WITH PLUG IN TOWERS (CONTINUED)

ITEM PART NO. DESCRIPTION

| | | |
|----|------------|--|
| 1 | 42-0048 | Tank Assy |
| 2 | 30-5473/03 | Tank Wrapper |
| 3 | 51-1236/01 | Rim Assy |
| 4 | 30-7140 | Lid, Ice Bin |
| 5 | 13-0005 | Bushing |
| 6 | 11-0015 | Housing Socket |
| 7 | 19-0077 | LEV® |
| - | 19-0078 | LEV® with Soda Lever |
| 8 | 05-1147 | Drip Tray |
| 9 | 23-0797/02 | Cup Rest |
| 10 | 30-5424 | Splash Plate |
| 11 | 04-0558 | Screw, 10 - 32 X 0.375 |
| 12 | 51-5089/01 | Faucet Plate (5 Valve Sabre) |
| - | 51-0711/01 | Faucet Plate (6 Valve Sabre) |
| - | 51-5089/01 | Faucet Plate (5 Valve Stainless Steel) |
| - | 51-5088/01 | Faucet Plate (6 Valve Stainless Steel) |
| 13 | 52-0828/03 | Wire Harness Assy (5 Valve) |
| - | 52-0827/03 | Wire Harness Assy (6 Valve) |
| 14 | 51-5161/01 | Tower Body (Stainless Steel) |
| - | 51-5019/01 | Tower Body (Sabre) |
| 15 | 06-0234 | Coca-Cola, Sabre, Sign |
| 16 | 05-0332 | Mounting Graphic Panel |
| 17 | 48-1134 | Foamed Manifold (5 Valve Sabre Plug In) |
| - | 48-0744 | Foamed Manifold (6 Valve Sabre Plug In) |
| - | 48-1133 | Foamed Manifold (5 Valve Stainless Steel Plug In) |
| - | 48-0951 | Foamed Manifold (6 Valve Stainless Steel Plug In) |
| 18 | 05-1516 | Plug, Sabre, Gray |
| 19 | 12-0097 | Key Lock Switch Assy |
| 20 | 81-0126 | Key |
| 21 | 06-0645-55 | Nameplate (5 Valve Sabre) |
| - | 06-0645-56 | Nameplate (6 Valve Sabre) |
| - | 06-0645-05 | Nameplate (5 Valve Stainless Steel) |
| - | 06-0645-06 | Nameplate (6 Valve Stainless Steel) |
| 22 | 51-5541 | Base Assy |
| 23 | 82-1490 | Switch Bracket Assy |
| 24 | 30-7004 | Wire Clip |
| 25 | 07-0556 | Plug |
| 26 | 04-0459 | Screw |
| 27 | 04-1028 | Screw, 10 - 32 X 0.375 |
| 28 | 30-6184/01 | Bracket, Tower Stiffener |
| 29 | 02-0003 | O-ring |
| 30 | 04-0072 | Rivet |
| 31 | 23-0862 | Wire Drain Assy |
| 32 | 30-0294 | Shipping Riser |
| 33 | 04-0510 | Screw, 8 - 18 X 0.500 |
| 34 | 30-5151 | Shipping Riser, Large |
| 35 | 82-1103 | Transformer Assy |

4.4 SERIES 2400 FREE-STANDING WITH PLUG IN TOWERS

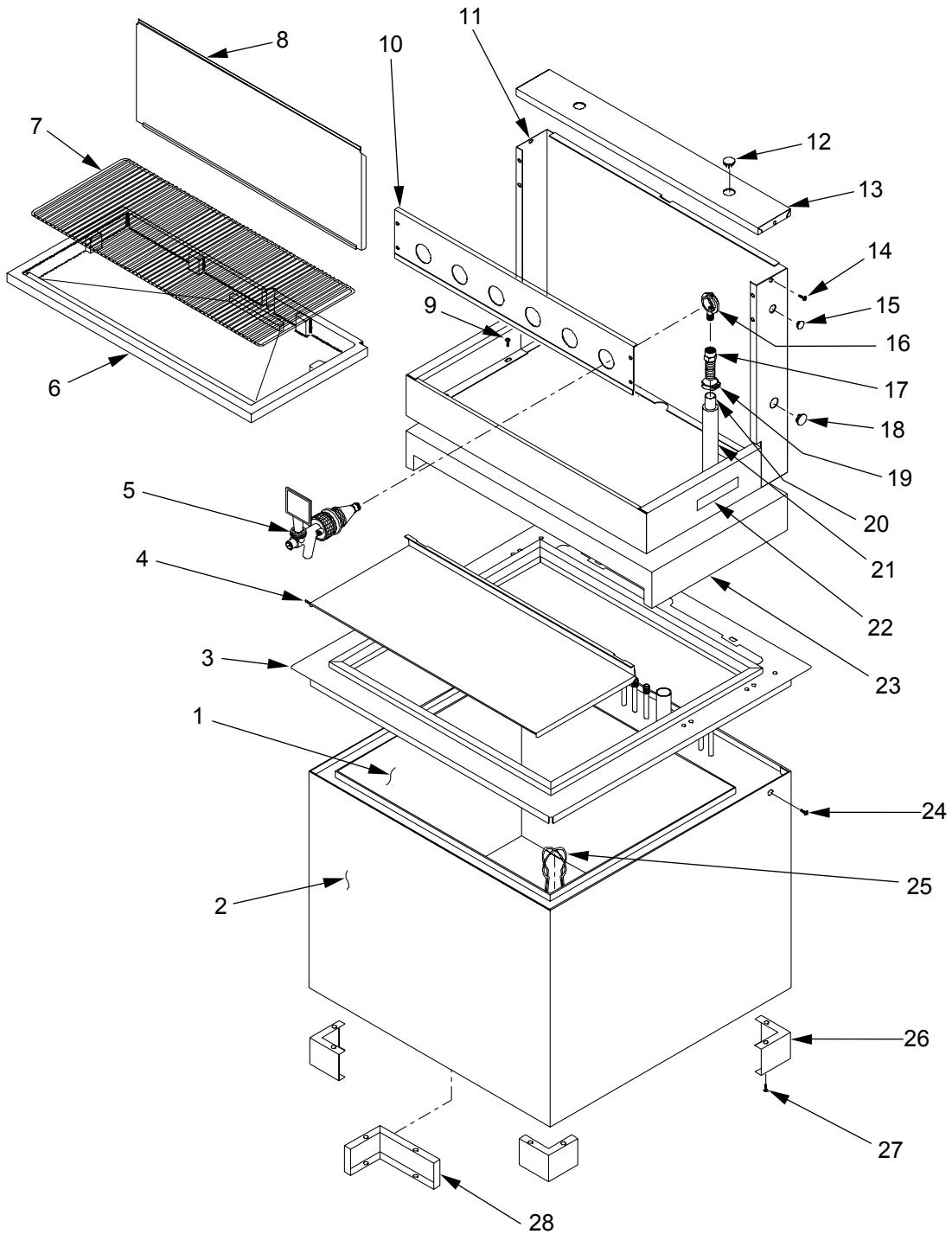


4.4 SERIES 2400 FREE-STANDING WITH PLUG IN TOWERS (CONTINUED)

ITEM PART NO. DESCRIPTION

| | | |
|----|------------|--|
| 1 | 42-0048 | Tank Assy |
| 2 | 51-0641/02 | Tank Wrapper |
| 3 | 51-5227/02 | Rim Assy |
| 4 | 30-7140 | Lid, Ice Bin |
| 5 | 13-0005 | Bushing |
| 6 | 11-0015 | Housing Socket |
| 7 | 19-0077 | LEV® |
| - | 19-0078 | LEV® with Soda Lever |
| 8 | 05-1147 | Drip Tray |
| 9 | 23-0797/02 | Cup Rest |
| 10 | 30-5424 | Splash Plate |
| 11 | 04-0558 | Screw, 10 - 32 X 0.375 |
| 12 | 51-5089/01 | Faucet Plate (5 Valve Sabre) |
| - | 51-0711/01 | Faucet Plate (6 Valve Sabre) |
| - | 51-5089/01 | Faucet Plate (5 Valve Stainless Steel) |
| - | 51-5088/01 | Faucet Plate (6 Valve Stainless Steel) |
| 13 | 52-0828/03 | Wire Harness Assy (5 Valve) |
| - | 52-0827/03 | Wire Harness Assy (6 Valve) |
| 14 | 51-5161/01 | Tower Body (Stainless Steel) |
| - | 51-5019/01 | Tower Body (Sabre) |
| 15 | 06-0234 | Coca-Cola Sabre Sign |
| 16 | 05-0332 | Mounting Graphic Panel |
| 17 | 48-1134 | Foamed Manifold (5 Valve Sabre Plug In) |
| - | 48-0744 | Foamed Manifold (6 Valve Sabre Plug In) |
| - | 48-1133 | Foamed Manifold (5 Valve Stainless Steel Plug In) |
| - | 48-0951 | Foamed Manifold (6 Valve Stainless Steel Plug In) |
| 18 | 05-1516 | Plug Sabre Gray |
| 19 | 12-0097 | Key Lock Switch Assy |
| 20 | 81-0126 | Key |
| 21 | 06-0645-55 | Nameplate (5 Valve Sabre) |
| - | 06-0645-56 | Nameplate (6 Valve Sabre) |
| - | 06-0645-05 | Nameplate (5 Valve Stainless Steel) |
| - | 06-0645-06 | Nameplate (6 Valve Stainless Steel) |
| 22 | 51-5541 | Base Assy |
| 23 | 82-1490 | Switch Bracket Assy |
| 24 | 30-7004 | Wire Clip |
| 25 | 07-0556 | Plug |
| 26 | 04-0459 | Screw, 10 - 32 X 1.000 (for LEV® only) |
| 27 | 04-1028 | Screw, 10 - 32 X 0.375 |
| 28 | 30-6184 | Bracket, Tower Stiffener |
| 29 | 02-0003 | O-ring |
| 30 | 30-6200 | Back Access Door |
| 31 | 04 0072 | Rivet |
| 32 | 23-0862 | Wire Drain Assy |
| 33 | 04-0608 | Screw, 10 - 32 X 1.500 |
| 34 | 81-0011 | Legs |
| 35 | 30-0797/01 | Front Access Door |
| 36 | 82-1103 | Transformer Assy |

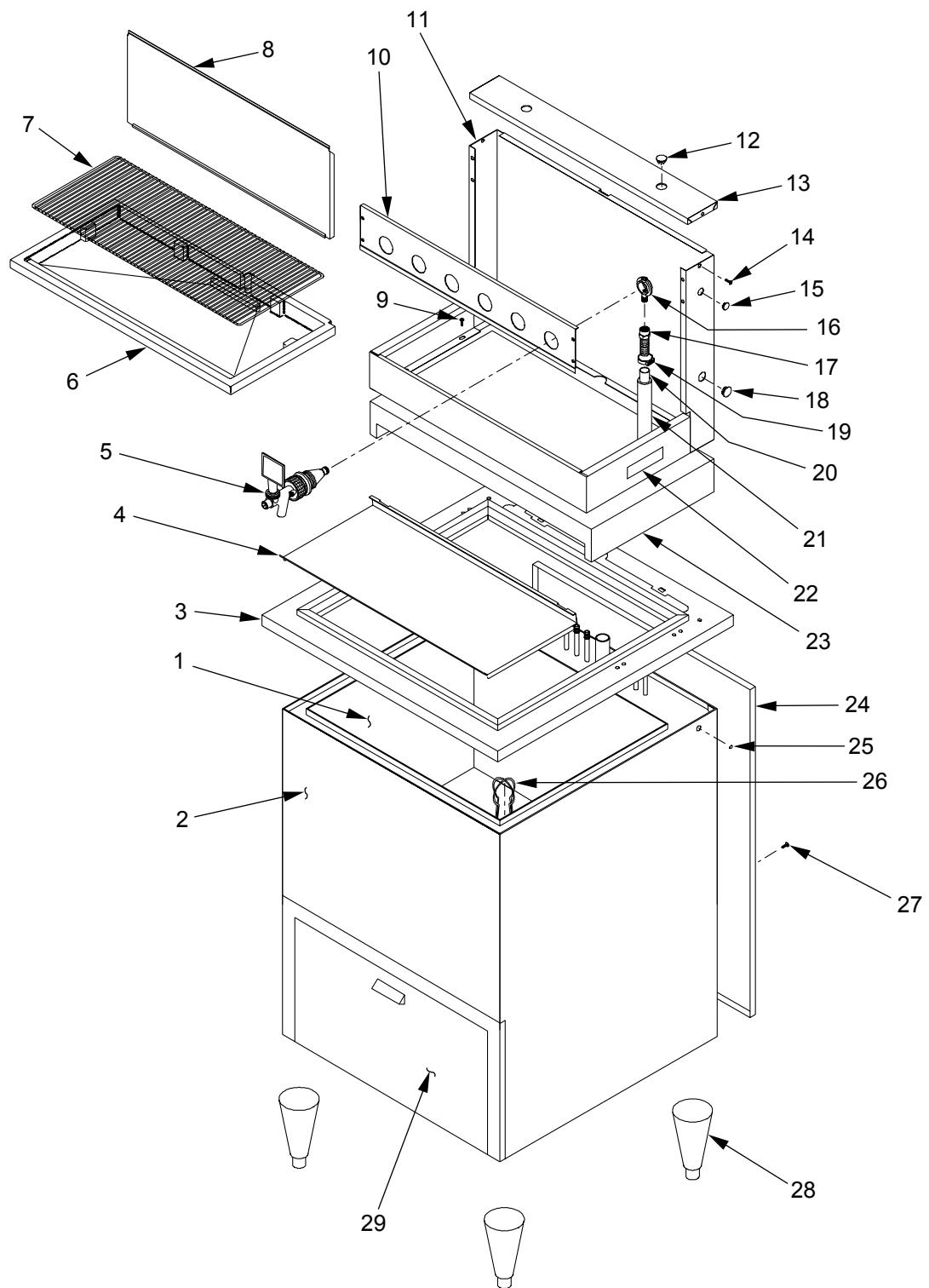
4.5 SERIES 2300 DROP-IN (PRE-MIX)



4.5 SERIES 2300 DROP-IN (PRE-MIX) (CONTINUED)

| <u>ITEM</u> | <u>PART NO.</u> | <u>DESCRIPTION</u> |
|-------------|-----------------|------------------------------|
| 1 | 42-0038 | Tank Assy |
| 2 | 30-5473/03 | Tank Wrapper |
| 3 | 51-1236/01 | Rim Assy |
| 4 | 30-7140 | Lid, Ice Bin |
| 5 | 19-0002 | Pre-Mix Valve |
| 6 | 05-1074/01 | Drip Tray |
| 7 | 23-0797/02 | Cup Rest |
| 8 | 30-5424 | Splash Plate |
| 9 | 04-1028 | Screw 10 - 32 X 0.375 |
| 10 | 30-5731 | Faucet Plate (5 Valve) |
| - | 30-5730 | Faucet Plate (6 Valve) |
| 11 | 51-5161/01 | Tower Body (Stainless Steel) |
| 12 | 07-0360 | Plug |
| 13 | 30-5986 | Tower Cap |
| 14 | 04-0148 | Screw, 10- 32 X 0.250 |
| 15 | 07-0555 | Plug |
| 16 | C-15-0794-100 | Yoke Fitting |
| 17 | 01-0222 | Fitting |
| 18 | 07-0405 | Plug |
| 19 | 07-0438 | Clamp, Oetiker |
| 20 | 08-0263 | Tubing, Red Line |
| 21 | 88-0118 | Insulation |
| 22 | 06-0645-05 | Nameplate (5 Valve) |
| - | 06-0645-06 | Nameplate (6 Valve) |
| 23 | 51-5541 | Base Assy |
| 24 | 04-0072 | Rivet |
| 25 | 23-0862 | Wire Drain Assy |
| 26 | 30-0294 | Shipping Riser |
| 27 | 04-0510 | Screw, 8 - 18 X 0.500 |
| 28 | 30-5151 | Shipping Riser, Large |

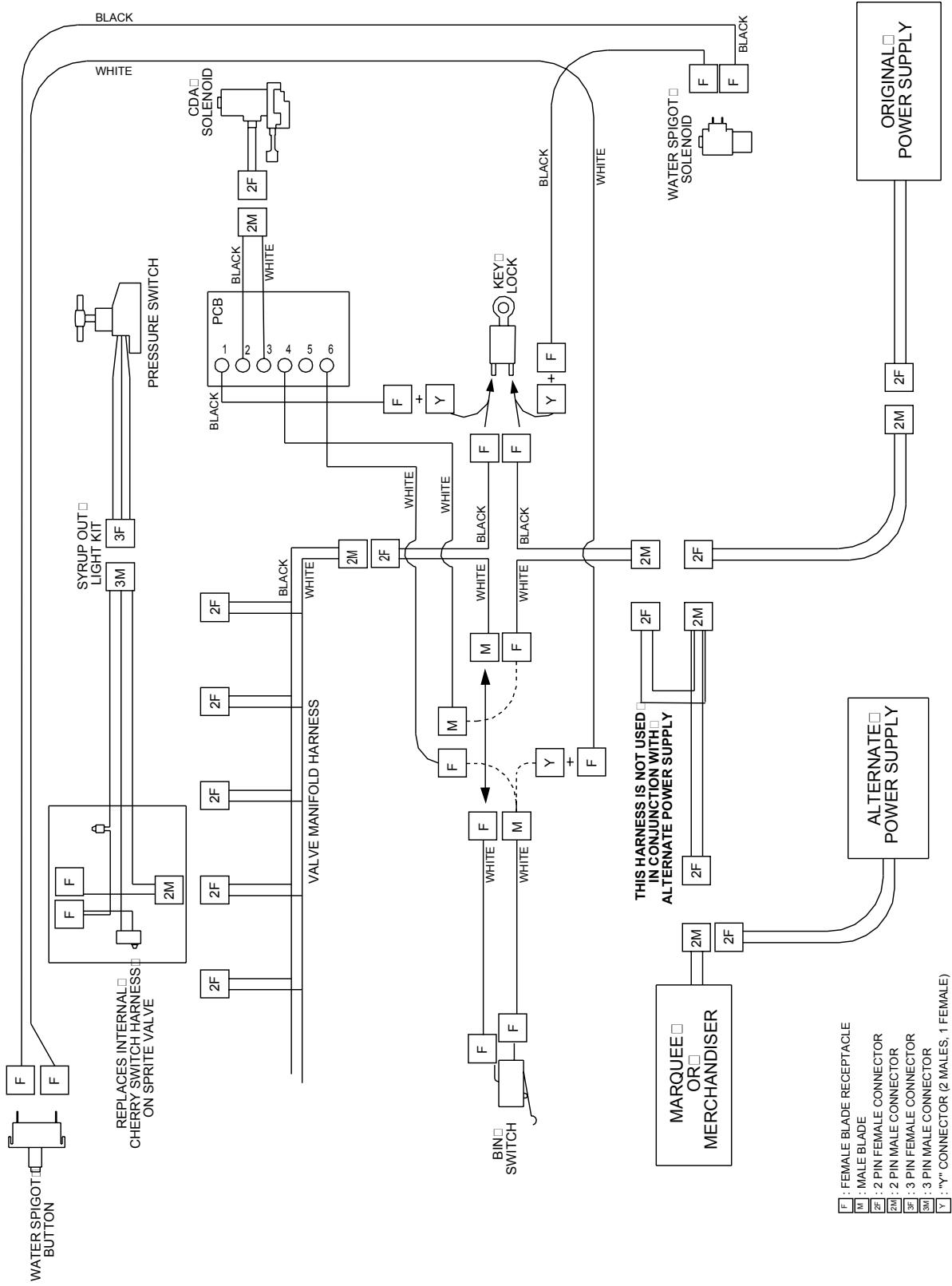
4.6 SERIES 2400 FREE-STANDING (PRE-MIX)



4.6 SERIES 2400 FREE-STANDING (PRE-MIX) (CONTINUED)

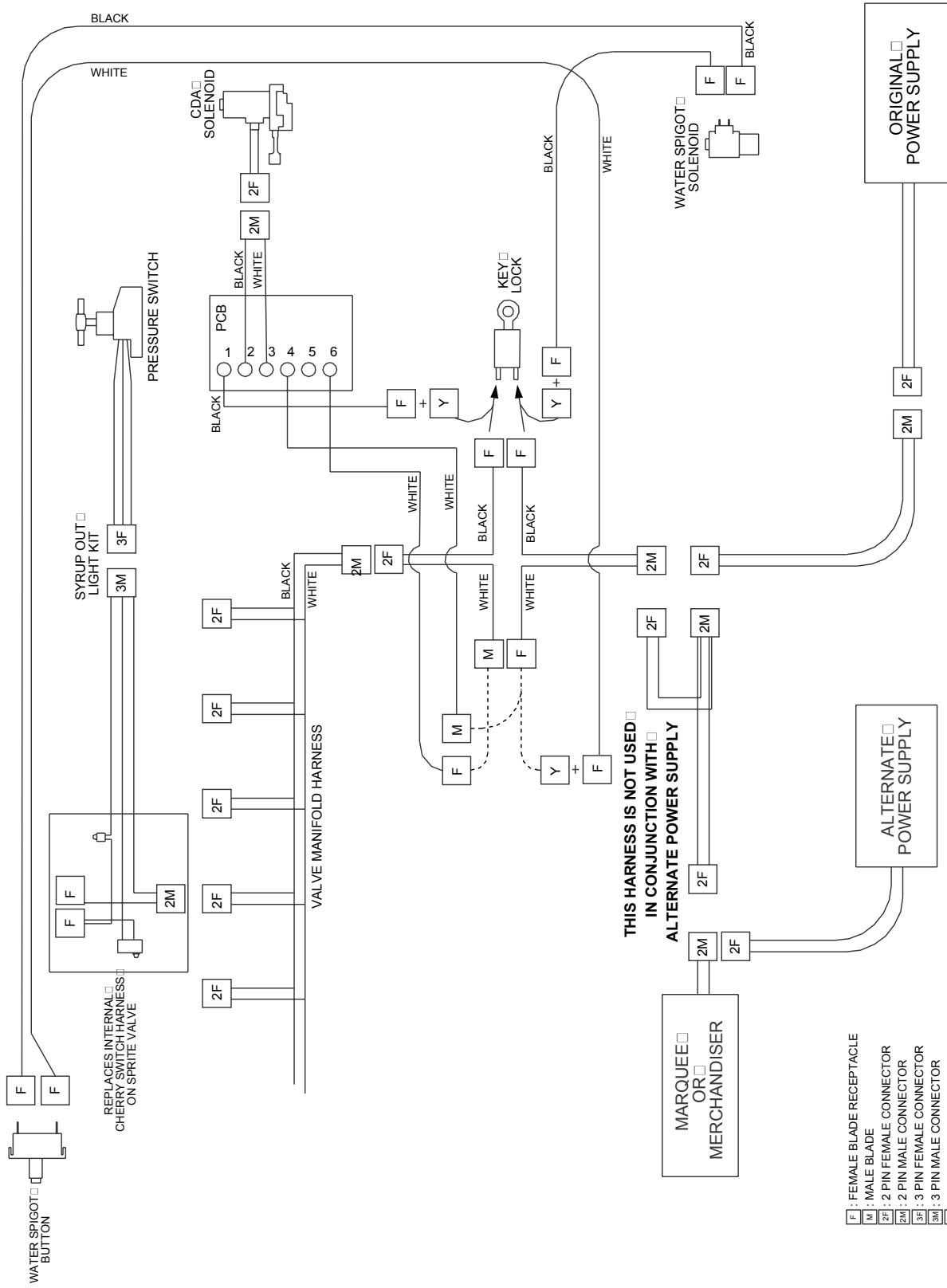
| <u>ITEM</u> | <u>PART NO.</u> | <u>DESCRIPTION</u> |
|-------------|-----------------|------------------------------|
| 1 | 42-0038 | Tank Assy |
| 2 | 51-0641/02 | Tank Wrapper |
| 3 | 51-5227/02 | Rim Assy |
| 4 | 30-7140 | Lid, Ice Bin |
| 5 | 19-0002 | Premix Valve |
| 6 | 05-1074/01 | Drip Tray |
| 7 | 23-0797/02 | Cup Rest |
| 8 | 30-5424 | Splash Plate |
| 9 | 04-1028 | Screw, 10 - 32 X 0.375 |
| 10 | 30-5731 | Faucet Plate (5 Valve) |
| - | 30-5730 | Faucet Plate (6 Valve) |
| 11 | 51-5161/01 | Tower Body (Stainless Steel) |
| 12 | 07-0360 | Plug |
| 13 | 30-5986 | Tower Cap |
| 14 | 04-0148 | Screw, 10 - 32 X 0.250 |
| 15 | 07-0555 | Plug |
| 16 | C-15-0794-100 | Yoke Fitting |
| 17 | 01-0222 | Fitting |
| 18 | 07-0405 | Plug |
| 19 | 07-0438 | Clamp, Oetiker |
| 20 | 08-0263 | Red Line, Tubing |
| 21 | 88-0118 | Insulation |
| 22 | 06-0644-05 | Nameplate (5 Valve) |
| - | 06-0644-06 | Nameplate (6 Valve) |
| 23 | 51-5541 | Base Assy |
| 24 | 30-6200 | Back Access Door |
| 25 | 04-0072 | Rivet |
| 26 | 23-0862 | Wire Drain Assy |
| 27 | 04-0608 | Screw 10 - 32 X 1.500 |
| 28 | 81-0011 | Legs |
| 29 | 30-0797/01 | Front Access Door |

4.7 ICE COOLED UNIVERSAL WIRING DIAGRAM WITH BIN LID SWITCH



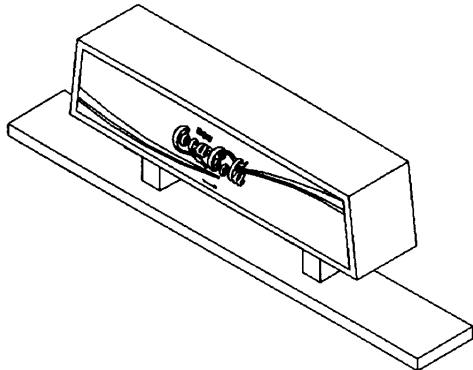
F : FEMALE BLADE RECEPTACLE
 M : MALE BLADE
 2F : 2 PIN FEMALE CONNECTOR
 2M : 2 PIN MALE CONNECTOR
 3F : 3 PIN FEMALE CONNECTOR
 3M : 3 PIN MALE CONNECTOR
 Y : "Y" CONNECTOR (2 MALES, 1 F

4.8 ICE COOLED UNIVERSAL WIRING DIAGRAM WITHOUT BIN LID SWITCH

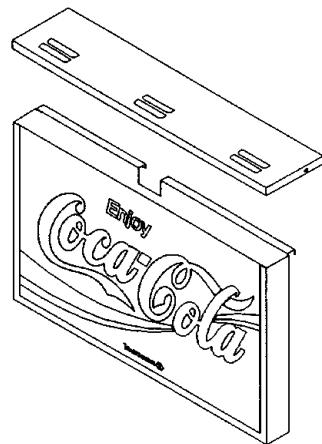


F : FEMALE BLADE RECEPTACLE
 M : MALE BLADE
 2F : 2 PIN FEMALE CONNECTOR
 2M : 2 PIN MALE CONNECTOR
 3F : 3 PIN FEMALE CONNECTOR
 3M : 3 PIN MALE CONNECTOR
 Y : "Y" CONNECTOR (2 MALES, 1 F

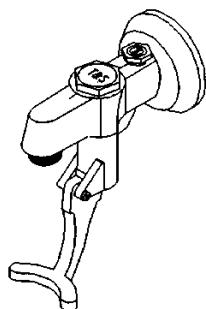
4.9 LANCER ICE COOLED DISPENSER -- ACCESSORIES



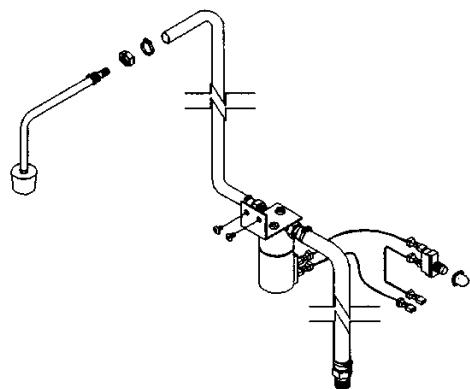
Illuminated Merchandiser
PN 85-2304



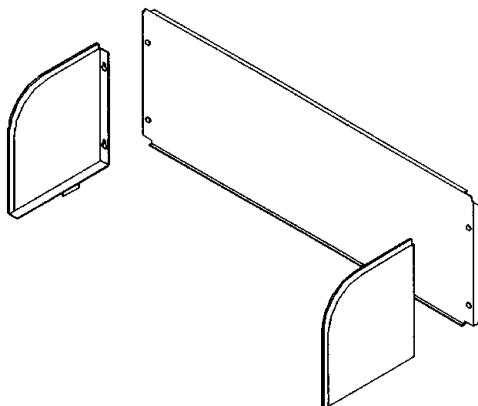
Illuminated Marquee
PN 85-2302



T & S Valve for Chilled Water
PN 19-0036



Water Spigot for Ambient
Temperature Water Kit
PN 82-1597



Splash Guards Kit
PN 82-2076

(Continued from previous page)**EcuaLancer S.A. - Ecuador**

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Luis De Beethoven #958
Y Capitan Rafael Ramos
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e-mail: tahoe park@netsgo.com

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FAX: 65-6352-8594
e-mail: fresersin@pacific.net.sg

Freser International Corporation - Taiwan

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FAX: 886-2-2553-2742
e-mail: allen@intl.freser.com.tw

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FAX: 91-22-2562-2257
e-mail: western@bom5.vsnl.net.in

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FAX: 880-2-935-0127
e-mail: bmc@dhaka.agni.com

Dynamic Equipment - Pakistan

Dynamic Equipment and Controls (Pvt.) Ltd.
F-1/23, Canal Cottages, Block-D.
New Muslim Town.
Lahore. Pakistan.
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e-mail: info@dynamic-eqpt.com.pk



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Lancer FBD

5620 Business Park
San Antonio, TX 78218
Phone: (210) 666-0544
FAX: (210) 666-2044

Lancer Ice Link

6655 Lancer Blvd
San Antonio, TX 78219
Phone: (210) 310-7174
FAX: (210) 310-7245

Remanufacturing

6655 Lancer Blvd
San Antonio, TX 78219
Phone: (210) 310-7356
FAX: (210) 310-7261
1-800-729-1550

Lancer North America

USA - Canada Sales
6655 Lancer Blvd.
San Antonio, TX 78219
Phone: (210) 310-7000
SALES FAX: (210) 310-7245
CUSTOMER SERVICE FAX: (210) 310-7250
1-800-729-1500

Georgia Office

1125 Northmeadow Parkway, Suite 116
Roswell, GA 30076
Phone: (770) 343-8828
FAX: (770) 475-8646
1-800-729-1750

Lancer Authorized Distributors

Advanced Beverage Solutions (ABS)
100 N. Gary Avenue, Suite C
Roselle, IL 60172
Phone: (847) 524-1707
(877) 814-2271
FAX: (847) 524-1710
www.absone.com

Bevco

6900 Camille Avenue
Oklahoma City, OK 73149
Phone: (405) 672-7770
FAX: (405) 672-7443
e-mail: info@bevcoinc.com

Joe Kirwan Company

119 White Oak Lane
Old Bridge, NJ 08857
Phone: (732) 679-1900
FAX: (732) 679-9236
e-mail: sales@jkirwan.com

L & M Beverage Equipment Co. Inc.

12510 Santa Fe Trail Drive
Lenexa, KS 66215
Phone: (913) 888-8988
FAX: (913) 888-9137
e-mail: L7mco@aol.com

(Update #44 - as of May 01, 2003)

Ernest F. Mariani Company

614 West 600 South
Salt Lake City, UT 84104
Phone: (801) 359-3744
FAX: (801) 531-9615
e-mail: febell@efmco.com, or
clay@efmco.com

Mark Powers & Company, Inc.

P.O. Box 72
1821 Henry Street
Guntersville, AL 35976
Phone: (256) 582-6620
FAX: (256) 582-8533
e-mail: sales@markpowers-and-company.com

Maurer Supply, Inc.

843 Rainier Avenue South
Seattle, WA 98144
Phone: (206) 323-8640
FAX: (206) 323-9286
e-mail: maurersupply@qwest.net

Simgo Ltd.

5122 Timberlea Blvd.
Mississauga, Ontario L4W 2S5
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Phone: 905-602-5800
FAX: 905-602-5804
e-mail: simgo@simgo.com

Simgo (B.C.) Ltd.

16-8125 - 130th Street
Surrey, B.C. V3W 7X4
Canada
Phone: 604-590-4022
FAX: 604-590-1601

Lancer Europe

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Mechelsesteenweg 592
B-1930 Zaventem
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FAX: 32-2-755-2399
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17 Bembridge Gardens
Ruislip, Middlesex
HA4 7ER, England
Phone: 44-1895672667
FAX: 44-1895637537
e-mail: court4lancer@msn.com

Hungary

H-2100 Gödöllő
Isaszegi út 67
Hungary
Phone: 36-28-417-179
FAX: 36-28416-881
e-mail: bodolai@compuserve.com

Lancer Authorized Distributors

Complete Beverage Services, Ltd.
Republic of Ireland and Northern Ireland
Gortrush Industrial Estate
Omagh County Tyrone
Northern Ireland
Office: 44-1662 250 008
FAX: 44-1662-252-991

Intercom - Spain

Intercom
Avda. Concha Espina 8
28036 Madrid Spain
Phone: 34-91-564 6900
FAX: 34-91-564 3065
e-mail: jmorales@bevserv.com

Lancer Russia

Lancer Sales Company

Vyatskaya Street 27
Building 15, 4th Floor
125015 Moscow, Russia
Phone: 7-095-745-7108
FAX: 7-095-745-7109
Mobile Phone: 7-095-991-7778
7-095-139-0335
e-mail: lancer@online.ru
vdemkin@ktv.ru

Lancer Middle East / Africa

Elsayed Moniem - Technical Manager
Lancer Middle East/Africa
7 Mubarak Street
East Ain Shams 11311
Cairo, Egypt
Phone/FAX: 2-02-49-35-395
Mobile Phone (GSM): 2-010-500-4007
e-mail: elsayed_lancer@msn.com

Lancer Authorized Distributor

DispenseTech - South Africa
P.O. Box 17495
Sunward Park, 1470
South Africa
Phone: 27-11-397-7455
FAX: 27-11-397-7648
e-mail: david@dispensetech.co.za

Lancer Latin America

Latin America Sales
6655 Lancer Blvd.
San Antonio, TX 78219
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FAX: (210) 310-7245
1-800-729-1500
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